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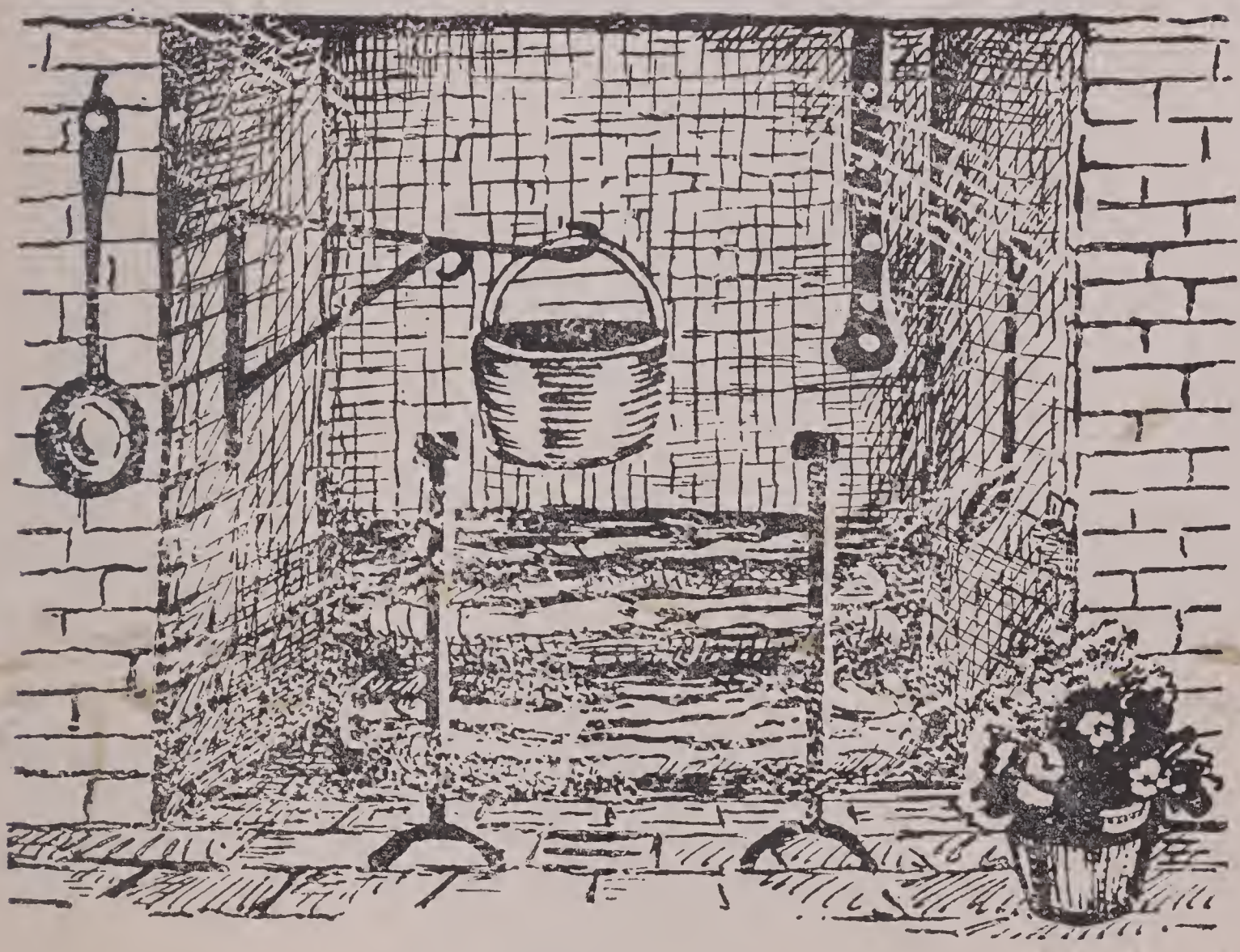
Natchez Recipes



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— BREADS —

ICE BOX ROLLS

Mix one cup milk, three tablespoons lard, and three large tablespoons sugar. Scald mixture and add two tablespoons warm water. Let cool. Dissolve one yeast cake in one tablespoon lukewarm water. Add yeast and one well beaten egg to cooled mixture, then add three and one-half to four cups flour. Place in ice box until ready to use.

Laurine G. Warren

CRULLERS

Cream one-half pound butter, one-half pound sugar; add six egg yolks, beaten until light. Add six egg whites beaten stiff. Add gradually one-half cup rich milk, one tablespoon nutmeg, one-half teaspoon allspice and enough flour to make stiff dough. Roll thin, cut with cookie cutter and fry in deep fat. Sprinkle with powdered sugar.

Mrs. S. H. Lambdin, Edgewood

SPICED MUFFINS

Mix two cups flour (measure after sifting), three teaspoons baking powder, one-half teaspoon salt and one-fourth teaspoon cinnamon. Add two tablespoons butter to one cup milk, add one egg, well beaten. Add this to dry mixture, then add one-fourth cup brown sugar. Put into muffin ring, one-half teaspoon melted butter and 1 teaspoon brown sugar and pour in batter mixture. Bake in oven 450°.

Mrs. James S. Giles, Clermont

SPANISH BUN

Cream two egg yolks, one cup brown sugar and one-half cup butter; add one-half cup sour milk and one-half cup flour, two teaspoons cinnamon, one teaspoon soda, one-half teaspoon cream of tartar. Spread in shallow, well greased pan and bake. Cool, turn out of pan and spread on meringue made of two egg whites well beaten with three tablespoons of brown sugar.

Mrs. Walton Hootsell

ORANGE BREAD

Grind the peal of one large thick skinned orange and add to one cup ground dates. Add boiling water to orange juice to make one cup and pour over dates and orange peel. Add one teaspoon soda, and one cup sugar, two tablespoons melted butter and one teaspoon vanilla. Beat one egg, light, and add to mixture. Stir in gradually two cups flour, one teaspoon baking powder and one quarter teaspoon salt. Add one-half cup chopped nut meats. Bake in loaf pans in moderate oven.

Mrs. John Barnwell

— *B R E A D S* —

BANANA BREAD

Cream one and one-half cups sugar and one-half cup butter. Add two eggs, one at a time. Add alternately three cups bread flour and one-half cup sour milk to which has been added one and one-half teaspoons soda and a pinch of salt. Mash very fine three extremely ripe bananas and mix. Add one cup chopped pecans. Bake in loaf pans in moderate oven.

Mrs. John Barnwell

NUT BREAD

Two packages dates, two cups brown sugar, two cups pecans, one-half teaspoon soda, two cups boiling water, three and one-half cups flour, pinch salt, two eggs separated, two teaspoons baking powder. Put soda on dates. Pour boiling water on them and let stand until cold. Then add beaten yolk of egg, sugar, flour, nuts and well beaten whole eggs. Bake in baking powder can or small can greased.

SPOON BREAD

Sift into two cups of boiling milk, one cup sifted corn meal. Stir constantly. When it is smooth and can be poured, remove from the fire and add one tablespoon of melted shortening and one-half teaspoon salt. Cool and add the beaten yolks of three eggs and two teaspoons baking powder. Then add the stiffly beaten egg whites. Bake in fairly hot oven 375° to 400° until "set" and brown.

Mrs. Hubert Barnum, Arlington

CORN BREAD

Two cups cornmeal, three teaspoons baking powder, one-half teaspoon salt, two tablespoons melted shortening, one beaten egg, one and one-half cup milk. Beat ingredients thoroughly together. Have shallow pan hot and well greased. Pour in mixture, cook 20 to 30 minutes, at 375° F.

Mrs. Hubert Barnum, Arlington

POTATO ICE BOX ROLLS

One yeast cake, one tablespoon sugar, one-half cup warm water, one-half cup shortening, one-fourth cup sugar, one cup hot milk, one cup mashed potatoes, one teaspoon salt, six cups flour. Crumble yeast cake into bowl. Add warm water and one teaspoon sugar. Let stand five minutes. Blend together the shortening and sugar. Add the hot milk to mashed potatoes and combine with shortening mixture. Add to yeast with egg and salt. Beat in two cups flour. Let rise. Work in four cups flour. Store in refrigerator. Grease top, bake in 400° F. oven twenty minutes.

— BREADS —

ROSE CARROT FRITTERS

Boil or grate one bunch carrots; one egg; three tablespoons flour (unsifted); one tablespoon sugar; dash of salt and pepper; one teaspoon baking powder. Cream carrots, egg and sugar together; add flour, then baking powder. Pick batter up in spoon and drop in deep fat that is hot enough to brown instantly. Serve at once.

Mrs. Morrell Feltus

HUSH PUPPIES

One cup meal, scald with boiling water, thoroughly but not too moist; add level teaspoon salt, black pepper, one-half small onion—grated—do not chop. Pick mixture up on spoon and drop in deep boiling fat. Cook until a golden brown.

Mrs. Morrell Feltus

— CAKES —

BLACKBERRY CAKE

Three eggs beaten separately, one-half cup butter, one cup sugar, one-half cup sour milk, one and one-half cups flour, half teaspoon soda, three tablespoons sour cream, one cup blackberry jam, one teaspoon cloves, cinnamon and nutmeg. Bake in two layers. Use white icing to put together.

Mrs. C. Short

GOLD CAKE

Eight egg yolks, two egg whites, whip separately, one cup sugar, one cup butter, one cup milk, four cups sifted flour, one teaspoon vanilla, one heaping teaspoon baking powder. Beat yolks fluffy, add sugar slowly then alternately the flour and milk, baking powder and vanilla. Fold in whites. Bake in moderate oven. This makes a big cake. Use whites for Lady Baltimore Cake.

FUDGE CAKE

Two squares chocolate chipped, one stick butter, two eggs, one cup sugar, one teaspoon vanilla, one and one-half cups flour, three-fourth cups nuts. Melt chocolate and butter together, cool, beat eggs and sugar, add flour, nuts and vanilla, lastly chocolate, cook in very slow oven until crust forms on top.

OLD FASHIONED SPONGE CAKE

Beat the whites of four eggs stiff enough to remain in bowl if inverted. Beat into them carefully one-half cup of finely granulated sugar. Beat the yolks of the four eggs, adding half cup of sugar and beat for five minutes by the clock. Add to the yolk the grated rind and juice of a lemon. Beat well together the yolk and whites. (At this stage beating is in order, but must be avoided after adding the flour). Fold in with wooden spoon one cup of flour that has been sifted three times. Just before putting into oven sift over the top about a tablespoon of granulated sugar and bake in a moderate oven until done.

Mrs. Ralph Bisland

ORANGE CAKE

Six eggs beaten separately, one and one-half cups sugar, one-fourth teaspoon salt, one-half cup water, one cup Swans Down flour, two teaspoons fresh orange juice, one-half grated orange rind, one level teaspoon cream of tartar. Boil sugar and water until it spins a thread. Pour slowly over beaten egg whites. Put in ungreased tube pan and bake for forty-five minutes in moderate oven. When done turn the cake upside down, resting the cake on its tube until the cake falls out. Sprinkle with powdered sugar or ice with 4X powdered sugar, one heaping tablespoon butter and fresh orange juice.

Mrs. Lucien Gaudet

MOTHER'S WHITE CAKE

Nine egg whites, one cup butter, two cups sugar, one cup milk, four cups flour sifted with three teaspoons baking powder, one-half teaspoon almond extract. Cream the butter and sugar together and beat egg whites stiff and dry. Add milk, eggs and flour alternately to sugar and butter mixture and beat thoroughly. Add flavoring and bake in a loaf pan lined with butterd paper. Cook in moderate oven and test for doneness with straw. When cooled, ice with plain boiled icing, flavor with grated rind and juice of one-half lemon.

Mrs. J. D. Shields, Mt. Repose

SOFT GINGER CAKE

Three cups flour, two cups molasses, one cup butter, one and one half cups sugar, five eggs, one teaspoon soda dissolved in one-half cup milk, one tablespoon ginger, one tablespoon cinnamon, one teaspoon cloves. Cream butter, add sugar, then beaten eggs, molasses, then add flour, and milk alternately, then flavoring. Let soda dissolve in milk while mixing other ingredients.

Agnes S. Marshall Ward, Lansdowne

— CAKES —

SPONGE CAKE

Ten eggs beaten separately, one pound pulverized sugar, add to egg yolks and beat until light as a feather. One half pound flour sifted three times, four lemons and grated rind of four lemons. Add whites of eggs beaten stiff and the flour alternately to the yolks and sugar. Bake in a very hot oven about forty minutes.

Miss Julia Nutt, Longwood

MYSTERY CAKE

Mix one egg, one cup sugar, two tablespoons butter, one can tomato soup (Campbell's), one cup raisins, one and one-half cups pecans, one teaspoon each of cinnamon, cloves and nutmeg, one and one-half cups flour, one half teaspoon salt and one teaspoon soda (which is dissolved in soup). Bake in oblong pan in oven 350 degrees for thirty minutes.

Mrs. Don F. Allen, Church Hill, Miss.

CHERRY- ICE-BOX CAKE

Butter a square pan. Cover bottom and sides with two dozen Lady Fingers. Whip one pint whipping cream and mix with it the stiffly beaten whites of six eggs. Beat the yolks of the six eggs well with one and a half cups sugar and one small bottle of cherries (chopped). Crush eight macaroons with one tablespoon of cherry juice and two tablespoons gelatine which has first been soaked in one half cup of cold water, then add three-fourths cup boiling water. Cool until it begins to thicken, add to the first mixture of eggs and whipped cream. Pour over the lady fingers in the pan and allow to stand for several hours in the ice box. Decorate with cherries or red jelly.

Mrs. Don F. Allen, Church Hill, Miss.

ANGEL FOOD CAKE

Whites of eleven large, chilled eggs, and one-third cup grain sugar. one cup and one tablespoon flour, one teaspoon cream of tartar, one teaspoon vanilla. Sift flour with cream of tartar four times, sift sugar four times. Beat egg whites very stiff and gradually add sugar, then vanilla, gradually fold in flour. Bake in oven 320° with pan of water under cake for first twenty minutes, then bake forty to forty-five minutes longer.

Mrs. W. W. Wall, The Briars

NUT CAKE

One-half pound butter, six eggs, four cups flour, two pounds white raisins, two pounds black walnuts, one-half pint whiskey, two cups sugar, one and one-half pounds almonds, one pound English walnuts, one teaspoon allspice, one teaspoon cinnamon, one teaspoon soda. Mix butter, sugar and eggs, then add other ingredients. Line pan with brown paper before putting batter in. (Bakes better in a tub pan.) Bake in a very slow oven.

FRUIT CAKE

One pound brown sugar, one pound flour, one pound orange peel, one half pound citron, two boxes raisins, two boxes currants, ten eggs, three-fourths pound butter, one tablespoon cinnamon, one tablespoon nutmeg, one pound pecans. One pint peach preserves if possible. Cut orange peel and citron in small slices, mix fruit and flour in. Cream sugar, butter and eggs. Add flour and spices, mix in remaining ingredients and add whiskey to taste. Bake in a slow oven until thoroughly cooked. Wrap cool cake in a cloth soaked in whiskey.

NUT CAKE

Three sticks butter, two cups sugar, four cups flour (save one cup of flour to put over fruit). One-half pound seeded raisins, white; one-half pound cherries, one-half pound pineapple, two quarts pecans, one and one-half teaspoon allspice, one teaspoon cinnamon, one teaspoon nutmeg, one ice tea glass of whiskey. This makes one large cake or two small cakes. Put brown paper in cake pan, grease and flour well. Cook at 300 degrees for three and one-half hours or until cake leaves the side of pan.

PLAIN CAKE

Cream one cup butter and two cups sugar together thoroughly. Add one egg at a time until you have added four whole eggs and the yolk of another, and mix thoroughly. Add three fourths cup of milk a little at a time and then one teaspoon lemon extract. Add two cups flour which has been sifted three times. Beat well until smooth. Sift one teaspoon baking powder with one cup of flour and add to mixture thoroughly. Bake in moderate oven fifty minutes.

Miss Julia Stattman

TREASURE CAKE

Cream one-third cup shortening with three-fourths cup sugar. Add two well beaten eggs. Mix and sift one and one-half cups flour with two teaspoons baking powder. Add alternately with one half cup milk to the sugar mixture. Add one teaspoon vanilla extract. Pour in layer pans and bake at 375 degrees for twenty minutes.

For filling: Combine one-fourth cup sugar, one tablespoon cornstarch, one cup pineapple (crushed), one egg and one-fourth teaspoon salt. Cook over hot water fifteen minutes or until thick. When both cake and filling are cool spread on one layer of the cake one half of the filling. Cover with bananas sliced, top the second cake, again cover the cake with filling and sliced bananas and finally sprinkle over the bananas an entire can of moist cocoanut.

Mrs. Don F. Allen, Church Hill, Miss.

UPSIDE-DOWN CAKE

One-half cup butter, one cup sugar, creamed. Add two well beaten eggs. Add alternately two cups flour, one-half cup milk and one-half (scant) cup pineapple juice. Add two teaspoons baking powder. Pour mixture into skillet which has been prepared with topping.

CAKE TOPPING: Melt one-half stick butter. Add one-half package light brown sugar. Spread over the bottom of skillet and garnish with pineapple, or other desired fruit, and pecans.

CRUMB CAKE

Two cups brown sugar, two cups flour, one-half cup butter, two eggs, one cup sour milk, one teaspoon soda, one teaspoon vanilla, one-fourth teaspoon cinnamon, one-fourth teaspoon nutmeg, and one cup chopped nuts. Mix sugar, butter and flour. Set aside three-fourths cup of this mixture. Add remaining mixture, egg yolks, sour milk, soda, flavoring and spices, then fold in egg whites well beaten. Pour into greased pan and sprinkle top with remaining crumbs. Bake in moderate oven 45 minutes to an hour.

BROWN SUGAR CAKE

One and one-half cups sugar, one-half cup butter, two eggs, one cup water, three tablespoons caramelized sugar, (six tablespoons before caramelized) two and one-half cups flour, two teaspoons baking power, one teaspoon vanilla. Cream butter and sugar, add egg yolk. Dissolve caramelized sugar, over heat, in a little hot water. Add rest of water cold. Add alternately flour and water. Add baking powder and last the egg whites which have been beaten stiff, but not dry.

ICING: One and one-half cups sugar, three tablespoons burnt sugar, one-half cup water, two egg whites. Cook sugar and water to soft ball stage. Add caramelized sugar and cook until syrup hairs. Pour over well beaten egg whites and beat until consistency to spread.

CHOCOLATE PORCUPINE

Four eggs, seven-eights cup sugar, seven-eights cup flour, one teaspoon baking powder, one-fourth teaspoon salt, one-half teaspoon vanilla. Beat eggs until light; add sugar gradually, continuing to beat until thick and smooth. Sift flour once, measure and sift with baking powder and salt. Fold into egg mixture. Add vanilla. Turn into a shallow pan measuring about ten by sixteen inches, lined with greased paper. Bake in hot oven—400°, 12 to 15 minutes. Remove from oven and turn out onto a cloth sprinkled with confectioners sugar. Quickly trim off crusty edge with sharp knife. Roll like jelly roll and let cool slightly wrapped in cloth. Unroll and spread with chocolate fill-

ing; roll again and keep wrapped until cool and firm. Spread with any soft chocolate frosting and "prick" with blanched, shredded almonds. Makes eight to ten generous slices.

CHOCOLATE FILLING: Melt three squares (three ounces) unsweetened chocolate over hot water. Add one and one-third cups sweetened condensed milk. Stir until thick. Cool slightly before spreading.

This cake can be filled with any desired filling.

DEVIL S FOOD CUP CAKES

Two and one-half cups flour, one and one-half cups sugar, two ounces chocolate (or four tablespoons cocoa), two eggs, one lump butter, one cup sour milk, one teaspoon soda, one teaspoon baking powder, vanilla extract. Cook in quick oven.

LEMON MUFFIN CAKES

Three-fourths cup sugar, one-half cup butter, two egg yolks, one cup flour. one-fourth cup milk, one-half teaspoon vanilla, one-half teaspoon lemon juice. one teaspoon baking powder. Cream butter and sugar, add yolks, one at a time. Add flour and milk alternately. Beat in stiff whites. Bake in greased muffin tins in moderate oven.

NUT CAKES

Two sticks butter, one cup sugar creamed. Add one egg yolk. Mix two cups flour and two teaspoons cinnamon and work into butter mixture. Spread batter with knife in pan or on cooky sheet. Cover top with one unbeaten egg white. Cover thickly with nuts, press into batter lightly. Cook in slow oven until pecans are brown. Cut in squares while hot. Leave in pan to cool.

LEMON JELLY CAKE

One and one-half cups sugar, one-half cup butter, cream well together. Mix two and one-half cups flour, two teaspoons baking powder. Mix three eggs well beaten, to one-half cup milk. Add flour and milk alternately to butter mixture. Bake in moderate oven.

JELLY: One cup sugar, one egg; grate the rind and use with the juice of one lemon, one tablespoon water, one teaspoon flour; place in double boiler and cook until it thickens. When cool spread between layers of cake.

BUTTERMILK ICING

Two cups sugar; one cup buttermilk; one teaspoon soda; one-half cup butter; one teaspoon vanilla.

Cook all together in large container until a firm ball in cold water. Stir as little as possible. *Mrs. C. Davis*

SUGARED PECANS

Three cups sugar, one cup water, one-third cup orange juice, one teaspoon orange rind, one pound shelled pecans. Mix sugar, water and orange juice. Boil to soft ball stage 240°. Remove from fire, add orange rind, pecans. Stir until syrup looks cloudy, pour onto heavy waxed paper as mixture cools. Break apart. *Mrs. Warren Hooks*

PECAN GLACE

Put three cups of sugar and one-half teaspoon of cream of tartar with one cup of water, into saucepan. Stir as it heats, till sugar is dissolved. Wipe away any sugar crystals that may form on the side when dripped from spoon; and immediately dip perfect halves of shelled pecans, one at a time, using a long, sharp pin, and place on buttered dish. Work fast, for the glace hardens rapidly.

Dates, almonds, Brazil nuts, Malaga grapes, orange sections and even violets may be treated the same way.

This is one of the most delightful ways of using pecans.

CHOCOLATE DIVINITY CANDY

Three cups sugar, one-half cup white corn syrup, two-thirds cup water. Cook until it threads, pour over whites of two eggs, beaten stiff. Add just before it is cold enough to drop, one-half cake of melted chocolate. Flavor with vanilla.

CARAMEL FUDGE

Two cups sugar, two-thirds cup Pet milk, two tablespoons white corn syrup.

Boil slowly, stirring occasionally. At the same time, melt one-third cup sugar in greased saucepan, pour melted sugar into boiling mixture, stirring constantly. Cook until a few drops form a soft ball when dropped in cold water. Cool at room temperature without stirring, until lukewarm. Add one teaspoon vanilla and one cup chopped nuts. Beat until candy holds its shape. Put into a greased pan and cut into squares when cool.

DATE LOAF

One cup milk, one tablespoon butter, three cups sugar, one package dates, one cup pecans, one teaspoon vanilla.

Mix sugar and milk together and let come to a rolling boil. Add chopped dates and cook to a soft ball. Remove from fire and add butter and vanilla. Beat until mixture begins to cool, then add chopped pecans. Beat until stiff. Roll in damp cloth, let cool and slice.

— CANDY —

DIVINITY FUDGE

Mix well four cups sugar, one cup boiling water and one cup white Karo, and cook over slow flame until it forms a hard ball in cold water. Pour hot sugar mixture over well beaten whites of four eggs, very slowly and beating constantly. It beats better in an electric mixer. Add one teaspoon vanilla or almond extract and two and one-half cups pecan meats. Beat until stiff enough to spread.

Mrs. Randall Ferguson, Sr.

PECAN CANDY

Mix four cups sugar, one cup of dark Karo, one cup milk, and one-quarter teaspoon salt. Cook until mixture boils up well. Add one cup or more of pecans. Cook until it will cream well in saucer. Add one large tablespoon butter and one teaspoon vanilla and beat until thick enough to pour out.

CHOCOLATE FUDGE

Two cups sugar, two squares unsweetened chocolate (preferably Hershey's), one third cup white Karo, one-half cup milk, one-half teaspoon vanilla, one lump butter the size of an egg, one cup pecans. Mix sugar, chocolate (which should be cut into medium sized pieces), Karo and milk in a saucepan and put on a very low fire. Do not stir while cooking. When it comes to a rolling boil allow to boil slowly for 5 minutes by the clock. Take off fire, add butter and beat until it begins to get stiff. Add vanilla and nut meats and pour into greased platter. *Mrs. Howard Peabody, Jr., Magnolia Vale*

FRENCH CHOCOLATE BALLS

Grate four ounces semi-sweet chocolate; add six tablespoons confectioners' sugar, one-third cup chopped, toasted almonds, one tablespoon butter or fortified margarine, one tablespoon double-strength-coffee, and dash of salt. Mix thoroughly. Form balls. Roll in chopped, toasted almonds or granulated sugar. Makes two dozen.

NUT BRITTLE

One and one-half cups sugar, one cup molasses, one-half cup water, two tablespoons butter, one-fourth teaspoon soda, one cup broken nut meats.

Cook together sugar, molasses, water, and butter, till it is brittle when tested in cold water. Add soda and nut meats and mix thoroughly. Pour on oiled pan. When cool enough to handle, pull out thin and break in small pieces.

HEAVENLY HASH

One box marshmallows, two cups sugar, one cup cream (small can makes the cup); two teaspoons butter, three or four teaspoons chocolate, four or five teaspoons marshmallow creme, one teaspoon vanilla, one cup nuts.

Cook milk, sugar, chocolate and butter until it form a soft ball in water. Take off of stove, put in marshmallow creme, vanilla, nuts, and beat a short time and pour over the marshmallow squares that have been put on a buttered platter. Space the marshmallows so you can cut your candy with a marshmallow in each piece.

FONDANT

Four cups granulated sugar, one cup Karo, one cup boiling water, one-fourth teaspoon cream of tartar, flavor as desired.

Combine ingredients in a saucepan and cook, stirring constantly until sugar is dissolved. Remove spoon and don't stir again. If when candy is boiling, crystals form on the side of the pan, wash them off with a wet cloth tied around tines of a fork. Cook to 238° (soft ball stage). Remove at once and pour on wet cold platter. Cool until lukewarm. Beat with paddle or spatula until the fondant becomes white and creamy. Then knead with hands so it will not crumble. Put away in bowl or jar, cover well and let stand 25 hours or longer. Then flavor, color and shape as desired. Ripened fondant may be kneaded, flavored, and shaped with the hands and also may be melted and used for dipping or making cream mints.

MOLASSES PULL CANDY

One-half cup brown sugar, one and one-half cups light molasses, three-fourths cup corn syrup, one-fourth teaspoon soda, one and one-half tablespoons butter, one cup nuts. Combine sugar, molasses, syrup. Stir. Cook to light crack stage. Add soda and butter. Mix well. Add nuts. Pour into shallow greased pan to cool enough to handle. Pull till very light. Form in ropes, cut with scissors.

MEXICAN ORANGE CANDY

One cup sugar, one and one-half cups milk, two cups sugar, grated rind of two oranges, one stick butter, pinch of salt, one cup nuts. Melt sugar in large kettle while milk is scalding in double boiler. When sugar is caramelized add hot milk all at once, stirring. Add two cups sugar to this mixture. Cook to almost hard ball stage. When nearly done, add orange rind, salt, butter and nuts. Beat until creamy, pour on buttered platter.

—CANDY—

PINOCHI PECAN CANDY

Two cups dark brown sugar; one cup white sugar (you can use all brown that is, one box); one cup sour cream (one teaspoon of vinegar if cream is not sour); two teaspoons vanilla; a pinch of salt; five cups pecans—whole halves, if possible.

Combine sugar with cream in saucepan and cook over low heat, stirring constantly until sugar is dissolved. Cook until mixture forms a little harder than soft ball. Turn off heat and add your vanilla and nuts. Beat and stir until nuts are frosted, or a light sugar coating begins to form on nuts. When cool separate the pecans—each nut should be well coated with mixture and very creamy.

Mrs. Morrell Feltus

HAWAIIAN DAINTY

One-half cup brown sugar, one cup granulated sugar, one-half cup grated pineapple, one-fourth cup cream (top milk), one tablespoon butter, one teaspoon ginger flavoring or tiny pinch of ginger, one-half cup nuts, one teaspoon vanilla. Boil sugar, pineapple, cream to a soft ball stage. Remove from fire, add butter, ginger, flavoring, chopped nuts and vanilla. Beat until creamy. Pour into buttered pan and mark off squares before it is cold.

MEXICAN PECAN CANDY

Two cups sugar, granulated, one cup sugar, one cup milk, one cup pecans, one tablespoon butter. Boil milk, sugar (two cups), pecans and butter for five minutes. Caramelize one cup sugar over low heat in large heavy pan. Add first mixture to caramelized sugar, continue to stir. Cook to soft ball stage. Remove, cool; beat until creamy. Drop like pralines on wax paper or any buttered surface.

PECAN CANDY

Four over three cups sugar one small can Carnation or Pet milk, beat until light and frothy. Add one cup dark Karo, mix thoroughly, boil until it begins to thicken, then stir in three cups pecans. Syrup will become a little thinner after nuts are added. When it thickens a second time, stir in a pinch of soda. Watch and stir constantly as nuts will sink and burn. Boil to soft ball stage, then beat very hard and pour on buttered platter.

CREAM MINTS

Boil one and one-half cups sugar, two tablespoons Karo, one-fourth cup water. Pour slowly onto beaten white of one egg, flavor with peppermint extract. When the mixture will hold its shape, force through a pastry bag onto a buttered platter. Cook until mixture spins a thread.

— CANDY —

PECAN CANDY

Three cups sugar, one cup Karo (white), one cup cream, one cup pecans, pinch soda. Combine ingredients, cook to soft ball stage, when dropped in cold water. Beat to cream. Pour on buttered surface.

— COOKIES —

SURPRISES

Cream one-half cup shortening until light and gradually add one cup sugar. Add one egg, one tablespoon milk and one teaspoon vanilla. Add about two cups sifted flour to which has been added one-half teaspoon salt and one and one-half teaspoon baking powder. Chill, then put on floured board, cut into rounds and place on half of these desired filling. Chopped nuts, figs, raisins, dates, jelly or jam is good. Wet edges slightly, top with second cookie, press down onto first cookie, place on silghtly greased cookie sheet and bake in moderate oven—350° for 10 or 15 minutes. Makes about two dozen.

Laurine G. Warren

PECAN COOKIES

Mix in order, one cup brown sugar, one-half cup shortening, one egg, one cup flour, one-half cup pecan meats, one-half teaspoon vanilla. Drop from teaspoon on cookie sheet. Cook in slow oven.

Mrs. V. B. Wheeler

ICE BOX COOKIES

Mix five and one-half cups flour (sifted before measuring) and one teaspoon soda. Mix three times. One cup brown sugar, one cup white sugar, three sticks butter and one and one-half cups chopped pecans. Work in flour. Make up into two rolls and place in ice box overnight. Slice very thin and bake in moderate oven. This can be kept a week or more in the ice box and used as needed.

Mrs. V. B. Wheeler

PEANUT BUTTER COOKIES

Cream one-half cup brown sugar, one-half cup butter, one-half cup peanut butter, one-half cup white sugar. Add one well beaten egg. Work in one and one-half cups of flour to which has been added one teaspoon of soda. Add one teaspoon vanilla. This makes a stiff dough. Grease cookie sheet, roll dough into small balls, then flatten with fork. Bake in oven at 350° for 7 or 8 minutes.

Mrs. W. A. Whittington, Twin Oaks

— *COOKIES* —

CHEESE STRAWS

Cream two cups grated N. Y. State cheese and one-half cup butter. Sift two cups flour, one teaspoon baking powder, one teaspoon salt, one teaspoon cayenne pepper, and add to the cheese. It may be necessary to add one tablespoon water. Put in cookie press. Bake on a sheet 350° degrees for 20 or 30 minutes.

Mrs. W. A. Whittington, Twin Oaks

PECAN ROLLS

One stick butter, two cups flour, four tablespoons powdered sugar, one cup ground nuts, two teaspoons vanilla, two tablespoons water. Make out in small rolls size of walnut. Bake 30 minutes in slow oven.

ICE BOX CHEESE WAFERS

One-half pound American cheese, grated, one-fourth pound butter, one and one-half cups sifted flour, one-half teaspoon salt, pinch cayenne, if desired. To the grated cheese add butter, salt and pepper. Mix well. Gradually work in flour. Form in rolls, wrap in waxed paper and chill thoroghly in a refrigerator. Slice thin, press a pecan meat on each wafer and cook in moderate oven 350° degrees about half an hour or until done.

Mrs. Shelton Cunningham

SAND TARTS

One scant cup butter, six tablespoons powdered sugar, one teaspoon vanilla, one teaspoon water, two cups flour, spice to taste, one cup chopped pecans. Cream butter and sugar. Add other ingredients and work into a dough. Roll and cut or shape in crescents. Cook 30 minutes at 320° degrees. When done, roll in powdered sugar.

PECAN MACAROON

Three cups pecan meats, ground or chopped, one cup brown sugar, one cup white sugar, one-third teaspoon salt, one-third teaspoon cinnamon, whites of three eggs. Mix sugar and seasoning, add nuts and stir into unbeaten whites. Drop by teaspoon on greased tin, leaving room to spread. Cook in moderate oven and cool in pans. Makes about 50 small cookies.

Mrs. Joseph Kellogg, The Elms

BROWN SUGAR COOKIES

One cup Crisco, salt to taste, one teaspoon vanilla, one-half cup brown sugar firmly packed, two eggs beaten, two cups sifted flour, one-half teaspoon soda, one cup nuts. Combine the first five ingredients, add sugar gradually and cream well. Add eggs and beat well. Sift soda with flour. Add flour to creamed mixture and bake in moderate oven 375° for 10 minutes. Do not get too brown. Makes about 6 dozen.

— COOKIES —

BROWNIES

One-third cup Crisco, two squares chocolate melted, one cup sugar, two well beaten eggs, three-fourths cup flour, one-half teaspoon salt, one-half teaspoon baking powder, one-half cup nuts, one teaspoon vanilla. Cream Crisco. Add sugar, melted chocolate, and eggs, beat well. Add flour, baking powder, nuts, and vanilla. Bake in moderate oven.

KISSES

Nine table-spoons sugar, four egg whites. Put sugar in bowl, then add egg whites and begin to beat. Beat for 30 minutes, then add one teaspoon vanilla and two cups pecans ground. Bake on brown paper in a slow oven.

ALMOND COOKIES

Three-fourths cup butter, one cup sugar, two egg whites, two and one-half cups flour, one teaspoon almond extract, 1 teaspoon baking powder. Put in shallow pan. Beat whites stiff and add one cup brown sugar. Spread on top of batter, add one and one-half cups chopped nuts. Bake an hour. Cut bar

CHOCOLATE BROWNIES

One-fourth cup butter, one cup sugar, two eggs, one-fourth cup milk, one teaspoon vanilla, pinch salt, one-fourth cup chopped nuts, two squares chocolate melted, one cup flour. Cream butter and sugar, add rest of ingredients and beat vigorously for 3 minutes. Pour into shallow pan which has been fitted with waxed paper. The batter should be one-half inch thick in pan. Bake in a moderately slow oven for 25 minutes. Remove from pan, cool and cover with fudge frosting.

FUDGE FROSTING (Also wonderful chocolate sauce)

Two cups sugar, two-thirds cup water, two squares bitter chocolate, two tablespoons butter, one teaspoon vanilla. Mix sugar, water, chocolate and butter. Cook over moderate fire, stirring frequently, until a soft ball forms when several drops are slowly poured from spoon to cup of cold water. Set frosting aside and do not touch for 25 minutes. Add vanilla and beat until thick and creamy. *Mrs. William Kendall, Jr., Monteigne*

MAMA'S ROCKS

To three eggs, beaten light, add one and one-half cups sugar, cream. Add two and one-half cups flour (before sifted), one-half cup lard, one-half cup butter, melted. Add one-half teaspoon cinnamon, one-half teaspoon allspice, one-half teaspoon nutmeg, one-third at a time. Add two teaspoons vanilla, one teaspoon soda dissolved in one tablespoon hot water. Add three-fourths pound ground dates and two cups English walnuts chopped. Form into small balls and cook on cookie trays in moderate oven.

— *COOKIES* —

PRESS COOKIES

One cup shortening, one cup sugar, one and one-half teaspoons vanilla, two eggs, beaten, two and one-half cups flour, one teaspoon baking powder, one-half teaspoon salt. Cream shortening and sugar, add eggs. Add flour, baking powder and salt. Put in cooky press and squeeze onto ungreased cookie sheet. Cook about ten minutes in a moderate oven.

HEBREW COOKIES

One pound butter creamed, one and one-fourth cups sugar, add slowly to creamed butter, three eggs, beaten until frosty, one cup coffee, wine or whiskey, one pound shelled pecans, flour enough for light dough, pinch salt. Mix all together. Roll thin in desired shapes. Bake in moderate to slow oven. Turn out, dust with mixture of one-half cup powdered sugar and one teaspoon cinnamon.

Mrs. Howard Peabody, Magnolia Vale

ALMOND TARTS

Stir yolks of twelve eggs with one-half pound of A. sugar for 45 minutes. Then add one-half pound finely ground almonds. (Do not blanche almonds.) Add whites of six eggs beaten to a stiff froth. Bake in a brisk oven 35 to 50 minutes. Be sure eggs are fresh.

BLACK WALNUT DATE DROPS

Four cup butter, two cups dark brown sugar, two eggs, one-third cup cream, one teaspoon vanilla, one-fourth teaspoon salt, two teaspoons cinnamon, one teaspoon cloves, one cup chopped dates, one cup black walnuts, four and one-half cups flour, one teaspoon soda. Cream butter and sugar, add eggs and cream, beat two minutes. Add rest of ingredients and chill dough. Drop portions onto greased cookie sheet. Bake 12 minutes in moderate oven.

— *CHEESE DISHES* —

CHEESE CROQUETTES

Six tablespoons butter, two-thirds cup flour, one-half teaspoon salt, one and one-third cups milk, four egg yolks, two and two-thirds cup cheese. Melt butter and add flour, salt and some paprika if desired. Stir constantly and add milk. Continue stirring until it boils, add yolk of eggs, beaten, and cheese cut small. Let cool well. Shape into balls and roll in bread crumbs, then egg whites and bread crumbs again. Cook in deep fat.

— *CHEESE DISHES* —

CHEESE SOUFFLE

Four eggs, one-fourth pound American cheese, four tablespoons flour, one cup milk, one-half teaspoon salt, three tablespoons butter, dash red pepper. Grate cheese, measure flour and salt. Put butter in sauce pan, add flour, salt and pepper and stir. Take from heat, gradually add milk. Cook, stirring over low heat until thick and smooth. Add cheese, melt over slow heat. Remove from fire. Beat egg yolks. Stir cheese sauce into yolks and blend. Fold cheese and egg mixture into beaten whites. Pour into one and one-half quart casserole. Place in center of preheated oven 300° for an hour and a quarter. If serving is delayed, souffle may continue baking 10 or 15 minutes longer. Serves four or six.

CHEESE FONDUE

One-eighth pound American cheese (rub through grater), four eggs, one cup hot milk, one-half cup stale bread crumbs, one-half teaspoon salt, one tablespoon butter.

In hot milk break crumbs, salt and cheese. Add the yolks thoroughly beaten; into this mixture cut and fold the whites of the eggs beaten stiff. Pour into a buttered dish and cook 30 minutes in a moderate oven.

— *DESSERTS* —

AMBROSIA

Peel and slice fresh oranges, round, one pineapple sliced thin; (canned or fresh), one cocoanut, grated. Put in a deep stand alternate layers of oranges, pineapple and grated cocoanut. Begin with oranges, using cocoanut last. Spread between each layer finely powdered sugar. Add sugar to the cocoanut milk, and pour over the dish.

CHARLOTTE RUSSE

Four eggs, one-half cup milk, one-half cup warm water, one-half box of Knox gelatine, one cup sugar, one quart cream whipped. Beat yolks and sugar until light. When gelatine has dissolved in water beat until it begins to cool. Add milk and beat until very light and white. Add yolks and beat until it thickens. When nearly set add well beaten whites and one-half of whipped cream, two tablespoons vanilla or wine glass of sherry wine. Save the other cream to make a ring around the mold at serving time. Pour into a mold that has been lined with lady fingers. To turn out dip the mold in hot water.

WINE SAUCE

Two cups sugar, one cup butter creamed. Beat two eggs very light and stir all together. Add one cup wine (sherry or port), mix and set on top of double boiler for one-half hour. Serve hot. Good on pound cake.

HARD SAUCE

One-fourth pound sugar, one fourth pound butter, two teaspoons nutmeg, white of one egg. Cream butter, add sugar and beat until fluffy. Whip egg whites stiff and mix lightly. Put in a glass dish for serving and sprinkle nutmeg over it. Wonderful for steamed puddings.

CHARLOTTE

One-half pint cream, four eggs whites, one-half cup sugar, one teaspoon vanilla, one envelope gelatine, sherry to taste.

Dissolve gelatine in one-half cup water. To stiffly beaten egg whites add sugar; pour gelatine in gradually and whip cold, add vanilla and sherry, then whipped cream. Pour in mold and let stand in ice box until congealed.

KITTY'S BREAD PUDDING

Two-thirds quart milk; three slices bread; four egg yolks; one cup sugar; pinch of salt.

Cook in double boiler until bread is very soft, then whip until bread and milk are blended and smooth.

Beat egg yolks until lemon colored and fluffy. Stir slowly into milk and bread mixture, add lump butter and teaspoon vanilla to the entire mixture; pour into deep baking dish; place in pan of water and bake for about one hour at 350 degrees.

Whip up the four egg whites, add four level dessert spoons sugar and beat until grain is very fine; take pudding from oven and stir thoroughly, sprinkle top with raisins which have been soaked (plumped) and washed in hot water. Top whole pudding with meringue and return to oven for fifteen minutes to brown. *Mrs. Morrell Feltus*

BLANC MANGE

One envelope gelatine, three and one-half cups milk, three-fourths cup sugar, pinch salt, one teaspoon vanilla. Soak gelatine in half cup milk 5 minutes. Scald remaining milk with sugar added, add gelatine mixture, strain, cool slightly, add flavoring and pour into mold first dipped in cold water, chill.

CHOCOLATE BLANC MANGE

One envelope gelatine, one-half cup cold water, one quart milk, one cup sugar, pinch salt, one teaspoon vanilla, one-half cup chipped chocolate. Soak gelatine in cold water 5 minutes. Scald milk and add sugar, melted chocolate and salt. When sugar is dissolved, add soaked gelatine and vanilla. Pour in mold, chill.

THE KENDALL'S OLD ENGLISH PLUM PUDDING

Six eggs, one pound butter, one-half pound raisins, one-half pound chopped pecans and almonds, one pound currants, one-half pound chopped citron, one pound sugar, sifted, and one and one-half pound rolled cracker crumbs, one and one-half teaspoon each allspice, ginger, cinnamon and nutmeg. One small glass whiskey.

Add sugar to well creamed butter, cream this mixture until light and fluffy, add well beaten egg yolks, gradually add finely rolled cracker crumbs to which have been added all sifted spices. As mixture stiffens add part of stiffly beaten egg whites until all cracker crumbs are well mixed. Flour lightly all nuts, raisins, etc., and mix in large bowl. Gradually add to batter mixture, using enough whiskey to keep mixture from being too stiff to handle.

Grease molds and lightly flour. Place filled molds in boiling water and let boil for 4 hours, taking care water does not get in molds.

SAUCE: One egg well beaten, one cup sugar, one cup butter. Let mixture dissolve and thicken in double boiler. Just before serving flavor with good whiskey or brandy. *Mrs. William Kendall, Gonzales*

MARSHMALLOW DESSERT

One pint cream, one pound marshmallows, one large can sliced pineapple, one cup chopped pecans. Whip cream, quarter marshmallows. Put in cream. Shred pineapple with fingers and add with the nuts, to the mixture. Mix well and chill in refrigerator. Serve in sherbet glasses with cherry.

MACAROON BISQUE

One cup heavy cream, powdered sugar, one half teaspoon vanilla, Six crumbled macaroons. Cherries and macaroons for garnishing. Whip the cream stiff and flavor it by folding the sugar, vanilla and broken macaroons in lightly. Pile into sherbet glasses and decorate with macaroons and a cherry.

WINE JELLY

Three cups sugar, one pint of wine (pale Sherry or white Wine), one cup cold water, one package Knox gelatine, juice of two lemons and grated peel of one lemon, one quart boiling water, one pinch of cinnamon (optional). Soak gelatine in cold water one hour, add to sugar, lemon, and cinnamon if used. Pour over all a quart of boiling water and stir until gelatine is thoroughly dissolved. Put in the wine, strain all ingredients through a double flannel bag without squeezing. Wet molds with cold water and set the jelly in mold to cool and harden. The juice of two oranges and the grated peel of one orange can be used if part of the water is left out. *Mrs. Gerard Brandon, Sr.*

— *DESSERTS* —

SHERBET

One quart sweet milk, one cup sugar, two lemons or oranges (juice and rind), two egg whites. Put milk, sugar and the juice of both lemons and rind of one lemon in freezing tray and leave until it congeals. Then whip egg whites, not very stiff, and add to congealed mixture—return to tray and freeze hard.

Mrs. W. A. Whittington

— *SHELL FISH* —

BAKED DEVILED OYSTERS SUPREME

One-half cup finely cut celery, one-fourth cup diced green pepper, two tablespoons minced onion, two tablespoons minced parsley, two tablespoons salad oil, one cup cracker crumbs, one quart oysters, one teaspoon salt, one-half teaspoon pepper, two tablespoons Worcestershire sauce, two tablespoons catsup, four dashes tabasco, juice of half lemon, toasted bread crumbs, butter.

Brown celery, green pepper, onion and parsley in salad oil in an iron skillet very lightly. Moisten cracker crumbs with some of oyster liquor; add seasonings, Worcestershire, catsup, tabasco, and lemon juice. Simmer oysters in the remaining liquor until the edges barely curl. If oysters are extremely large, cut in two or three pieces. Combine two mixtures in large casserole or individual casserole dishes, sprinkle with toast crumbs, dot with butter and bake in moderate oven until heated through and sizzling hot. About 20 minutes.

Mrs. W. D. Coleman

STUFFED OYSTERS

Lightly brown one small stalk of celery and one small onion in two tablespoons butter. Curl slightly about two dozen oysters over flame. Roll four slices of dry toast and moisten with oyster juice thoroughly; cut oysters and mix with moistened crumbs, celery and onions. Add Worcestershire, salt and red pepper to taste. When mixture has cooled a little add two well beaten eggs. Stuff into shell or ramekins, sprinkle with bread crumbs and a dot of butter and put in top of oven, about 350 degrees, until they are puffed and slightly brown.

Mrs. Howard Pritchartt

CREOLE SHRIMP

Boil in salt water, for fifteen minutes, one pound fresh shrimp; then deshell and clean them. Fry about five thin slices of salt meat (which have been washed and dried) in your skillet (aluminum preferred); keep turning them until they are crisp and brown. Add to grease one medium onion, two or three sprigs of parsley, one very small green pepper, one piece of celery. Fry all until tender, then add one-half tablespoon flour and brown (be careful not to brown any of this). Add one small can tomatoes and one can Del-Monte tomato sauce (not paste); one tablespoon of Worcestershire sauce, hot stuff and salt to taste. Remember the shrimp and salt meat had added salt (that is some) so be careful.

Cook slowly for about one hour; about ten or fifteen minutes before serving add the shrimp. Serve with rice.

Mrs. Morrell Feltus

STUFFED CRABS

One-half pound white crab meat (fresh); two eggs; one piece (not stalk) of celery; one medium size onion; small piece bell pepper, two sprigs parsley; toast in oven until hard four slices of bread.

Saute' in butter, onion, parsley, celery and pepper (all cut fine) until tender. Roll out your toast until very fine and divide in two parts; one part put into bowl, also break in two eggs; add your saute'd mixture, put in your crab meat, (which you have thoroughly picked over); put back in skillet and cook for a few minutes; let cool, then add one tablespoon of mayonnaise, one teaspoon Worcestershire sauce, salt and hot stuff to taste; put in shells, sprinkle with the rest of your crumbs and bake until brown.

Mrs. Morrell Feltus

TUNA FISH LOAF

Two cups canned peas drained, one can flaked tuna fish, three pieces celery cut fine, one small onion cut fine, one pound pimiento cut fine.

Cook celery, onion in small amount of fat until tender, not brown. Add peas to tuna, then add to onion and celery, add pimiento.

Dough

Two cups sifted flour, six teaspoons baking powder, one-half teaspoon salt, five level tablespoons shortening, enough milk to mix above ingredients.

Roll dough one-eighth inch thick and pour tuna fish mixture on dough. Roll like jelly roll, slice into rounds making eight slices. Lay cut side up on baking pan. Bake in 350 degree oven 25 minutes. Serve with cheese sauce.

SAUCE: Blend three tablespoons flour with two tablespoons melted butter, add two cups milk and one-fourth pound cheese.

CRAB MEAT AU GRATIN

Four tablespoons butter, two large onions minced, four tablespoons flour, one-half teaspoon salt, one and one-fourth cups evaporated milk, dash of nutmeg, one-half cup bread crumbs, three-fourths cup water, two tablespoons minced green pepper, one and one-half cups crab meat, one tablespoon minced pimiento, one cup grated cheese, one-half teaspoon red pepper.

Melt butter in double boiler. Cook onion and green pepper in butter (do not brown). Stir in flour, salt, milk and water to cooking onion and green pepper until mixture thickens. Add crab meat, pimiento and nutmeg to creamed mixture and fill buttered ramikins. Sprinkle tops with cheese, the bread crumbs and dot with butter and bake in oven until brown.

Mrs. Hall Ratcliffe, Ferriday, La.

—SHELL FISH—

OYSTER JAMBOLAYA

Melt one tablespoon butter in frying pan and add two tablespoons catsup and two slices of chopped bacon. Cook a few minutes and add three dozen oysters, cook five minutes or until plumped, then stir in three cups boiled rice. Add salt and pepper to taste. Cover closely and set in a warm place for 20 minutes before serving.

OYSTER PAN ROAST

Drain two dozen large oysters, heat a deep frying pan, drop in a generous lump of butter. When butter melts add the oysters, covering and shaking the pan constantly over a hot fire. Have dish well buttered and garnished with parsley and lemon slices. When the oysters are brown, turn quickly into the dish and add salt and pepper and melted butter, into which you have dropped finely chopped parsley and serve hot. *Mrs. Lennox Stanton, Gloucester*

SHRIMP SURPRISE

One green pepper, one egg, three tablespoons chopped pimiento, three tablespoons butter, one small onion chopped fine, one and one-half teaspoons salt, two cups milk, two cups mushrooms, two cups shrimp, one tablespoon chopped parsley, one teaspoon prepared mustard, three tablespoons flour. Cook the shredded green pepper and the mushrooms in the butter for five minutes. Then add the chopped onions, flour, salt, pimientos, parsley and shrimp. Heat slowly and add one and one-half cups milk gradually. Continue cooking until mixture becomes thick. Add remaining one-half cup milk with the beaten egg and serve on toast.

PIGS IN BLANKET

Season oysters with salt and pepper. Wrap each in a very thin slice of bacon and fasten with a toothpick. Have pan very hot and cook the pigs just long enough to crisp the bacon, taking care not to let it burn. Serve hot on small pieces of toast. Garnish with parsley.

—MEATS—

BARBECUED SPARE RIBS

Three pounds pork spare ribs, one cup catsup, one-third cup Worcestershire sauce, one teaspoon chilli powder, one teaspoon salt, two dashes tabasco, two cups water. Preheat oven to 450°. Cut ribs, two ribs to a piece. On each piece place a thin slice of onion, top with slice of unpeeled lemon. Place in shallow baking pan, roast for 30 minutes while you make barbecue sauce.

Sauce: One cup catsup, one-third cup Worcestershire, one teaspoon chilli powder, salt, tabasco and two cups water. Heat to boiling. Pour over ribs, bake at 350° until tender, about 1 hour. Baste every 15 minutes. Pass the tangy sauce. If it is too thick, blend in a little water. Pork chops may be used instead of ribs.

— *MEATS* —

HAM LOAF

One pound ham, one pound pork, ground together, three eggs, one and three-fourths cups of cracker crumbs, one-half bell pepper, one cup milk. Season to taste. One cup brown sugar, one-half cup of vinegar, one-half cup of water. Cook until sugar is melted. Mix the above ingredients together as you would any meat loaf. Cook 1 hour and 10 minutes in a slow oven. Baste the loaf continually with the brown sugar, water, and vinegar syrup.

Louise Unglaub

DINNER IN A DISH

In four tablespoons of shortening, fry slightly one medium onion, chopped two green peppers, sliced, for three minutes. Add one pound meat and blend thoroughly. Add seasoning of one and one-half teaspoon salt, one-fourth teaspoon pepper. Remove from fire and stir in two eggs, mix well. Put one cup fresh cut corn into baking dish and add half the meat mixture, then a layer of two medium tomatoes sliced. Again add two cups corn, the remaining meat, and two sliced tomatoes. Cover with bread crumbs and dot with butter. Bake thirty-five minutes in moderate oven, 375 degrees. *Miss Julia Stattman*

CURRY CAMILLE VIRLA

Cube a pound or so of lamb and brown lightly in a hot saucepan with two tablespoons oil and half a chopped onion. Add one or two tablespoons curry according to taste and one tablespoon flour. Stir well and add a small finely sliced apple, half a quart of stock (preferably lamb or whatever meat you are using), one quarter cup of catsup, one half teaspoon salt and bring to a good boil. Simmer gently for an hour or ninety minutes. Remove meat from gravy, strain, add one half cup of cream (sour, fresh or cocoanut milk), and you may need more, and one-half cup raisins that have been boiled 10 minutes. Mix meat back into this gravy and serve on top of boiled rice. This will serve about four.

Mrs. N. L. Carpenter, Dunleith

STUFFING FOR HAM

Two cups cracker crumbs, two tablespoons celery seed, one teaspoon sage, two large onions, one-half cup vinegar, two teaspoons mustard, two tablespoons brown sugar, red and black pepper to taste or two dashes tabasco sauce, four raw eggs beaten well. Boil ham and bone it while hot. Fill opening and cover top, after fat is removed, with stuffing and let cook in oven one-half hour, or until dressing sets.

Mrs. Lucius Butts

JELLIED VEAL

Cover two pound veal shoulder with warm water, add one-half teaspoon pepper, one bay leaf, two tablespoons vinegar, and two tablespoons salt; simmer until meat is tender. Strain stock, there should be about one quart. Dice meat. add one green pepper, two stalks celery, chopped, and two hard cooked eggs, sliced, and one cup green peas and place in mold. Soften one tablespoon unflavored gelatine in cold water then dissolve in hot meat stock. Pour into mold and chill until firm. Serve with a good sauce or mayonnaise. Serves eight.

Mrs. Warren Hooks

TAMALE LOAF

Fry one medium onion in one-third cup shortening until brown, add two and one-half cups canned tomatoes, when hot add one cup cornmeal and cook ten minutes. Take from fire. Add two cups ground meat. one-half teaspoon pepper, three-fourths cup canned corn. two eggs, and one teaspoon paprika, and form loaf. Bake in oven until brown, using a good tomato gravy, to which has been added one teaspoon of chilli, for basting.

Mrs. Ralph Shields

JAMBOLYA

Saute' lightly in a pan, two slices diced bacon. Add and saute' until slightly brown, one-fourth cup chopped onion, one-fourth button garlic. Stir in one tablespoon flour, add one cup tomatoes, one-third cup water, one-fourth teaspoon paprika, one-fourth teaspoon salt. Bring these to the boiling point. Stir in three cups cooked rice, two cups coarsely diced cooked ham, chicken or shrimp. Season with Worcestershire sauce, one-fourth teaspoon thyme and more salt if needed. Stir over very low heat for 10 minutes or cook it in double boiler for half an hour. Serve with chopped parsley.

"CHURCH SUPPER" BRUNSWICK STEW

Two fat hens (or eight squirrels), cook 1 hour in pressure cooker at 15 lbs. pressure. Remove meat from bones and cut up. Nine pounds of Irish potatoes put through food chopper. Two pints corn, two pints tomatoes, two pints okra, cut up; six large onions cut fine, two cans tomato paste, one bottle tomato catsup, one and one-half bottle Worcestershire sauce, two-thirds pounds of unsliced bacon (cook and take out.) Juice of three lemons, one-half pound of butter (for squirrels only) salt and pepper to taste. Add meat and liquid to vegetables which have been cooking in plenty of water. Mix seasoning and add to stew. Cook in heavy, large, deep pot about 4 hours, stirring to prevent scorching, with a long wooden spoon. Makes three gallons. This can be canned if desired as you would meats—1 hour at 15 lbs. pressure.

Mrs. H. B. Drane

— *MEATS* —

HAM MOUSSE

Two and one-half cups chopped, cooked ham, one-half cup chopped celery, one-fourth cup chopped green pepper, one cup chopped parsley, one and one half pounds gelatine, one-fourth cup cold water, one-half cup mayonnaise, one cup cream. Chop ham, celery, green pepper and parsley very fine. Soak gelatine in cold water and dissolve over hot water. Mix with mayonnaise and combine with ham mixture. Whip cream until stiff and fold into other ingredients. Turn into mold and place in refrigerator to chill thoroughly. When firm, unmold on serving platter and garnish as desired. Serves eight.

SPAGHETTI SAUCE

One pound ground beef, one stalk celery chopped, one bell pepper, chopped, one large can tomatoes, one can tomato puree, one bouillon cube dissolved in one cup water, one cup cooking oil, two packages dried mushrooms, two bay leaves. one tablespoon paprika, one teaspoon salt, dash of tabasco, one button garlic.

Brown chopped celery and bell pepper in skillet in cooking oil. Put beef, tomatoes and bouillon in cooking vessel. Add browned celery, bell pepper and oil. Cook slowly. Soak mushrooms in two cups water. Chop and add with bay leaves to sauce. Also add tomato puree and seasoning. Simmer very slowly for about 2 hours. If sauce becomes too thick, add a little water from time to time.

— *POULTRY* —

CHICKEN MACARONI

One hen (about 5 lbs.), one bay leaf, one onion, one bunch celery tops, salt and pepper to taste, simmer slowly until chicken is tender, remove meat from bone, cut into one-inch squares, leaving enough white meat to have slices to put on top. One cup butter, three-fourths cup flour blended slowly, add five cups chicken broth and one cup milk until well blended; one cup celery cut fine, two cups mushroom soup and one cup pimientos, add to chicken broth, and let stand 1 hour. Cook two-thirds pound macaroni or noddles, place layer of macaroni, layer of sauce and cover with one layer of grated Parmesian cheese in casserole. Put whole slices of chicken breasts on top, sprinkle cheese. Serve hot. (One button garlic cooked in hen if desired.)

***Mrs. Adrian** Boyd*

— POULTRY —

CHICKEN CROQUETTES

One large hen steamed, boned and cut into small pieces; two sets brains, boiled tender; inside part of celery stalk cut fine, one cup cream sauce. (To make cream sauce, one pint milk, two tablespoons flour, one tablespoon butter, yolk of one egg, salt and pepper to taste. Cook in double boiler until thick.) Add chicken, mashed brains and celery. Roll cracker crumbs fine on biscuit board, shape croquettes and roll in cracker crumbs. (To shape croquettes, take large spoon, shape with hand like cone). Fry in deep fat and drain on brown paper. Serve with mushroom sauce. *Mrs. Walter Green*

CHICKEN BAKED IN CREAM

Choose chickens to weigh two or three pounds each. Rinse each piece well and wipe thoroughly dry, then dip in flour seasoned with salt and a little pepper and arrange in casserole. Cover with cream of mushroom soup, blended with equal amount of water. Cover the casserole closely and set in oven. Bake slowly, keeping the heat to 325 degrees for about 2 hours. Just before serving, remove the cover and brown. If gravy is too thick, thin with warm milk.

CHICKEN LOAF

Cook one four-pound chicken. Cut meat into small pieces and add two cups day old bread crumbs, one cup cooked rice, one and one-half teaspoons salt, two tablespoons of pimiento, cut in small pieces, three cups chicken stock, and four well beaten eggs. Pour into well greased loaf pan and bake in oven at 350 degrees for an hour. Serves eight to ten.

SAUCE FOR LOAF: Cook until thick, one-fourth cup butter, one-fourth cup flour, two cups chicken stock. Add one box mushrooms, one-fourth cup milk, one-eighth teaspoon paprika, one-half teaspoon lemon juice and a little chopped parsley. If fresh mushrooms are not available, canned can be added to sauce with same results.

Mrs. James S. Giles, Clermont

CREOLE CHICKEN

One fat hen, one cup chopped parsley, one cup cut up celery leaves, one cup of strained tomatoes, one onion, one small pod garlic, two teaspoons flour, one can mushrooms. Boil hen until tender. Remove from broth and cut up. Skim two tablespoons fat from broth and in it fry onion and garlic. Brown celery, parsley and flour in same fat. Add strained tomatoes, one pint broth. Add cut chicken and season with salt and pepper to taste. Remove garlic pod. Simmer one hour and add mushrooms. Serve hot over steamed rice.

— *PIES* —

PIE CRUST (Hot Water)

Three cups flour, one cup Crisco, one pinch salt, one teaspoon baking powder, one-half cup boiling water. Sift flour into bowl, add salt and baking powder. Put Crisco on mixture. Add boiling water and mix well. Put on floured oil paper, let chill for an hour before using.

PUFF PASTE

One cup butter, two cups sifted flour, one-fourth teaspoon salt, one-fourth cup ice water, two egg yolks. Soften butter, add flour, salt and ice water. Lastly beat in egg yolks. Chill. This paste cannot be rolled too thin. Cook in hot oven.

PIE CRUST (Plain)

One-third cup shortening, four to six tablespoons cold water, three-fourths teaspoon salt, one-half teaspoon baking powder. Mix and sift dry ingredients. Cut in the cold fat repeatedly catching it between the edges of two knives and cutting through it, or by working it in lightly with a fork using a stirring motion. Continue stroking the mixture with the two knives until the fat is worked into fine balls resembling the granules in corn-meal. Gradually add the cold water, mixing it lightly with a knife or fork.

PUMPKIN PIE

Three-fourths cup brown sugar, one teaspoon flour, one-half teaspoon each of salt, cinnamon and nutmeg, one-half teaspoon ginger. One and one-half cups cooked or canned pumpkin, one and one-half cups condensed milk, and two well-beaten eggs. Mix sugar, flour, salt and spices together, add remaining ingredients and stir until smooth. Pour into deep pie pan lined with unbaked pastry. Bake in hot oven for 10 minutes; reduce to slow and bake 30 minutes longer, or until firm. Makes one 9-inch pie.

LEMON PIE

One cup sugar, four tablespoons flour, few grains saft, one cup water, three egg yolks, two tablespoons butter, one lemon, juice and rind (more juice may be added to suit individual taste), three egg whites, nine tablespoons sugar. Mix one cup sugar, flour, salt and a little water until smooth. Add beaten egg yolks and remaining water. Cook over hot water until thick, stirring constantly. Cover baked pie shell. Cover with meringue made of egg whites and sugar. Sprinkle with grated nutmeg, if desired. Bake in slow oven for 20 minutes, or until meringue is a light brown.

CARAMEL PIE

Six tablespoons brown sugar, one and three-fourths cup sugar, one-half stick butter, nine tablespoons flour, one cup milk. Cook until thick. When cool add six egg yolks. Cool slightly and add one teaspoon vanilla. Put in baked pie shell and add meringue made of six egg whites, beaten stiff. Add slowly, twelve tablespoons sugar. Bake in slow oven until a light brown. Makes 2 pies.

CHOCOLATE CREAM PIE

Three squares unsweetened chocolate cut in pieces, two and one-half cups cold milk, four tablespoons flour, one cup sugar, one-half teaspoon salt, four egg yolks slightly beaten, two tablespoons butter, two teaspoons vanilla, one baked 9-inch pie shell, eight tablespoons sugar, four egg whites stiffly beaten. Add chocolate to milk and heat in double boiler. When chocolate is melted, beat with rotary egg beater one minute or until mixture is smooth and blended. Combine flour, sugar and salt, add to egg yolks. Pour small amount of chocolate mixture over egg mixture, stirring vigorously. Return to double boiler and cook until thickened, stirring constantly. Add butter and vanilla. Cool. Pour into pie shell and cover with meringue made by folding sugar into egg whites. Bake in slow oven, 300 degrees, for 12 minutes or until delicate brown.

This filling may be varied by adding one cup Bakers cocoanut, Southern style.

PECAN PIE

One cup sugar, two tablespoons butter, two tablespoons cream, pinch of salt, three eggs, one-half cup dark Karo syrup, three-fourths cup pecans, broken. Beat eggs together. Mix the sugar with butter. Add the eggs, syrup, cream, salt. When well mixed, add the pecans and pour into pie pan lined with regular pie crust. Bake slowly for 25 minutes in moderate oven.

CHOCOLATE PIE

One cup sugar, one heaping tablespoon cocoa, two heaping tablespoons flour, three egg yolks, one cup sweet milk. Scald milk and mix all ingredients together. Cook in double boiler until thick. Put into baked pie crust. Beat whites of eggs, add one teaspoon baking powder, two level tablespoons sugar. Spread on top of pie and bake in oven 325 degrees.

HEAVENLY PIE

Four eggs (separated), beat whites well, add one cup sugar slowly, one-fourth teaspoon cream of tartar, grease pie plate, spread to make a meringue. Bake in slow oven 375 degrees for hour. Let cool.

FILLING: Four egg yolks beaten with one-half cup sugar, three tablespoons lemon juice. Put in double boiler, cook until thick. Let cool, add one cup whipped cream. Put on meringue.

MOLASSES PIE

Four eggs, one cup sugar, one teaspoon nutmeg, two tablespoons flour, three tablespoons butter, one-fourth cup water, one and one-half cups molasses. Beat all together, dissolve flour in the water then bake in a good pastry lined tin in a modeate oven until the filling is firm.

Mrs. Adolph Wagner, Church Hill

RICHMOND DEWBERRY PIE

FILLING: Three cups fresh, clean dewberries, one and one-half cups sugar, two cups water. Drop berries in water, putting sugar on top, and boil over a slow fire for one-half hour.

CRUST: Two cups flour, five level tablespoons lard or shortening, two teaspoons salt, six tablespoons ice water. Mix flour, lard and salt together until mixture looks crumbly, then add ice water and mix into a good thick batter. Place batter in pie pan after it has been rolled and patted until completely smooth. Pour dewberry mixture over the batter. Use remainder of batter on top in strips crossways each other or as a smooth light covering. Put a thin coating of butter on top of batter just added and slide into oven. Let pie stay in oven until it is pleasingly brown and crisp. Recipe will serve four people easily.

Theodore Marshall, Richmond

CLAYTER PIE

Line pie plate with any good rich pastry, then spread lightly with strawberry preserves or jam. Cover with the following: One stick butter, two cups sugar, four eggs, one teaspoon vanilla. Cream butter and sugar, then add one egg at a time, beat well, then add vanilla. Spread filling over jam or preserves in pie crust and bake 45 minutes.

Mrs. Morrell Feltus, Hide-A-Way

CREAM PIE

Two cups sweet cream, two eggs beaten well, one cup granulated sugar, one tablespoon cornstarch, one-fourth teaspoon salt, one-half teaspoon vanilla. Beat eggs well and add sugar, salt and corn starch. Beat again until smooth, then add cream and vanilla. Bake in a moderate oven like custard pie. Whipped cream or meringue spread over the top makes the pie especially fine.

Mrs. Adolph Wagner, Church Hill

— *P I E S* —

JELLY PIE

Jelly the size of a goose egg, two eggs, one cupful sugar, one large tablespoon flour, butter the size of a walnut, one cup sweet milk. Heat the jelly and butter until melted; mix flour with sugar, add eggs and beat well. Then add milk and melted butter. Pour into a pastry lined pan and bake in a moderate oven. Recipe will make one large or two small pies.

Mrs. Adolph Wagner, Church Hill

SWEET POTATO PIE

One pound boiled sweet potatoes, one-half pound butter, one pound brown sugar, one-half pint sweet milk or a little more, four eggs, one-half teaspoon cinnamon, one-half teaspoon nutmeg, one teaspoon vanilla. Put potatoes through sieve, add butter, sugar and other ingredients, adding the milk last. Bake in a good pie crust, place whipped cream on top for a meringue. Will serve six.

— *P U N C H* —

LANSDOWNE PUNCH

Two cups strong green tea, one pound sugar, one dozen lemons. Squeeze so that you will get some of the juice from the rind in addition to the inside juice. One pint Jamaica rum. One pint applejack or one-half pint brandy if applejack cannot be had. One pint can sliced pineapple. Six quarts pounded ice. Put one-half the amount of ice in, then the spirits before stirring. Mix well. Add balance of ice and stir again, which should be kept up awhile before serving. Tea punch for about 25 people. This will make about two and a half gallons.

George M. Marshall, II

WHIPPED SYLLABUB

One pint rich sweet cream, one-half cup pulverized sugar, one glass of any good wine, one teaspoon vanilla. Sweeten the cream and when the sugar is thoroughly dissolved churn to a strong froth. Lastly, stir in the wine and extract, carefully. Serve at once in glasses or syllabub cups, like our antique ones, and eat with cake.

Mrs. Gerard Brandon, Sr.

PUNCH

Four dozen lemons, five pounds sugar, one gallon tea, sixteen bottles orange crush, eight bottles 7-Up. Squeeze lemons, grate peel of six. Put rinds in water, cover, boil a few minutes. Add sugar to this water after lifting out rinds. Heat to thin syrup. Add lemon juice and grated rinds to this syrup—it should measure about one gallon. Combine orange crush and one gallon tea and put in mixture. Add 7-Up when served. Yield about 100 cups of punch.

— *P U N C H* —

DEWBERRY WINE

Wash dewberries. Mash thoroughly in large crock. Cover well and let stand 3 days. Strain through cloth, add three pounds sugar to every gallon of juice. Cover again in crock or granite kettle and let stand until it stops fermenting (about 3 week). Strain and bottle. Put corks in bottles loosely. (A 10-quart bucket of berries makes a gallon of wine.)

CARROT WINE

One quart ground carrots, four quarts water, three pounds sugar, one yeast cake. Place on heat and bring to boil; boil a full hour. Let it cool—strain. Put in one-half yeast cake, pour into jug. Do not move it at all for six weeks at which time it will be ready to drink.

— *P I C K L E S* —

INDIAN RELISH

Chop one peck green tomatoes, one medium cabbage, six onions, six bell peppers, sweet red and green, eight cups sugar, two tablespoons each cinnamon, allspice, mustard, black pepper. Wash, remove stem ends and core from peppers. Put remaining vegetables through chopper. Sprinkle with one and one-half cups salt. Let stand overnight in a sack which is hanging from a height so water will drain off. In morning put in a large pan and cover with white vinegar. Cook a long time, slowly until vegetables are done. Add two teaspoons tumeric. Will give a yellow color.

Mrs. Walton Hootsell

FRENCH MUSTARD PICKLE

Two quarts small onions, two quarts cucumbers, two quarts green tomatoes, one head cauliflower or hard white cabbage, one stalk celery, six green peppers. Cut in small pieces and soak over night in salt water. (Paste for pickles): two cups sugar, two cups flour, one-half ounce tumeric, one-half pound mustard, one gallon vinegar. Mix altogether, let come to a boiling heat, and add pickles: stir a few minutes and put in jar and seal. *Mrs. George Marshall*

BREAD AND BUTTER PICKLE

One gallon cucumbers, eight small white onions, two green peppers, one half cup salt, five cups sugar, one and one-half teaspoons tumeric, one-half teaspoon ground cloves, one teaspoon celery seed, four cups vinegar, two teaspoons mustard seed, one cup water and one quart cracked ice. Slice cucumbers and onions very fine. Shred peppers. Mix with salt and bury ice in this. Cover and let stand 3 hours. Drain thoroughly. Make syrup of other ingredients. Pour pickles and heat to scalding, slowly, but do not boil. Seal hot. The success of these pickles lies in their being sliced thin.

— PICKLES —

PEAR RELISH

Four quarts pears, two quarts onions, eight green peppers, ground together, two cups salt, one and one-half pints vinegar, four tablespoons flour, two tablespoons tumeric, three tablespoons dry mustard, four cups sugar. Combine and cook slowly for 10 minutes. Seal while hot.

CUCUMBER RELISH

Twelve cucumbers, three onions, two hot peppers, one red one, one green pepper ground together. Put in rag, squeeze out juice. Add vinegar to cover, one teaspoon black pepper, salt to taste.

SCHOOL GIRL PICKLE

Fifty sour pickles, three pints cider vinegar, twelve pounds brown sugar, two-thirds cups allspice (whole) one-half cup whole black pepper, six sticks of cinnamon bark, one small box of white mustard seed, one cup olive oil, one cup tarragon vinegar, four cloves garlic (cut). Put three pints vinegar in pan to dissolve sugar. Cut pickle into three-fourths inch crosswise. Put in stone crock, a layer of pickle, a little oil, until all is used. Then pepper, spices and garlic. Put the warm vinegar (not hot) over all. Let set for 4 weeks, stirring occasionally. Put in jars and seal This takes a 2 gallon crock.

Mrs. Adrian Boyd

MIXED MUSTARD

One cup Colman's mustard, one and one half teaspoon salt, one cup vinegar, eight teaspoons sugar. Mix mustard and salt. Boil vinegar and sugar together about a minute. Add little of the mustard and mix to a smooth paste. Add balance of the vinegar a little at a time until all is used but keep the vinegar boiling all the time. This will taste bitter when first mixed. It must be covered tightly and kept for at least three days.

Mrs. Proby Sessions

GREEN TOMATO SOY

Two gallons tomatoes (green) sliced without peeling, twelve good sized onions, sliced, two quarts vinegar, one quart sugar, two tablespoons salt, two tablespoons ground mustard, two tablespoons black pepper, one tablespoon allspice, one tablespoon cloves. Mix together, cook until tender, stirring often. Put in small glass jars.

– *PICKLES* –

GREEN TOMATO PICKLE

One peck green tomatoes, two tablespoons tumeric, one and one-half boxes spice, small, three tablespoons white mustard seed, five green hot peppers, e pound onions, one-half gallon vinegar, two tablespoons celery seed, four ps sugar, small hard head of cabbage. Chop tomatoes and cabbage in enel pan Add one cup salt. Soak overnight. Drain and rinse in clear water. ld onions, pepper, tumeric, allspice, sugar and vinegar. Boil thirty minutes nd put in sterilized jars and seal.

Mrs. Warren Hooks

RIPE TOMATO RELISH

Two dozen ripe tomatoes, one dozen onions, one dozen hot peppers, three cups white vinegar, one cup sugar, one cup water, four tablespoons salt, one teaspoon cloves, one teaspoon celery seed. Cook slowly one and one-half hours. Put in sterilized jars and seal.

Mrs. Lee B. Fields, Glenfield

MUSTARD FOR BOILED HAM (An Old Recipe)

One-half cup dry mustard, one-fourth cup vinegar, two and one-half teaspoons sugar, one-half teaspoon salt. Heat vinegar and sugar, add to mustard in which salt has been thoroughly mixed. Place in jar with top. Three tablespoons of olive oil may be added to give added flavor and keep the mustard from drying out when kept over a period of time. This mixture is hot but wonderful on boiled ham.

– *SALAD AND SALAD DRESSING* –

HEALTH SALAD

Shred head of lettuce. Chop eight olives fine. Dice stalk of celery Add pecans as desired Mix with mayonnaise and serve on lettuce leaves.

COMBINATION SALAD

One head lettuce, one small cauliflower, one bell pepper, two tomatoes, one stalk celery, one cucumber, one avocado, one-fourth cup olive oil, one pod garlic, two tablespoons capers, six slices crisp bacon.

Cut garlic pod in half and rub well around inside of salad bowl. Tear lettuce in small pieces. Break cauliflower up into small pieces. Chop pepper, celery and avocado. Slice cucumber very thin. Cut tomatoes into pieces and drain well before adding to salad. Add capers and toss together lightly with oil and vinegar. Sprinkle top with chopped crisp bacon.

SLOAN'S SHRIMP SALAD

Run cold water over one can shrimp and vein. Alternate layers of two large tart apples, chopped, one cup celery, one-half cup Indian relish, one cup home made mayonnaise, with the shrimp and place in ice box for one hour A teaspoon of chopped bell pepper and another of chopped pimiento will add to the looks of the dish but are not absolutely necessary. Will serve about six.

Miss Lillian Sloan

VEGETABLE SALAD LOAF

Dissolve 2 packages lemon flavored gelatine in three and one half cups hot water; add one-half teaspoon salt, and two tablespoons vinegar. Pour half the gelatine mixture into eight-inch square pan; chill until partially set. Arrange rings of bell pepper over this with pimientos in strips in the rings. Chill until firm. Combine remaining gelatine with one large diced carrot, one small head cauliflower, broken into flowerlets, one-half cup celery and pour over the first layer. When firm, unmold and cut into squares and serve with mayonnaise. Serves nine.

CONGEALED CRAB MEAT SALAD

One can crab meat, one package Knox gelatine, (or two tablespoons). Dampen gelatine with cold water, add one-half cup boiling water, let cool, one-half cup maponnaise, one-half cup celery cut fine, four green onions (tops too) cut, two dashes tabasco, one teaspoon Worcestershire sauce, salt and pepper to taste. If desired, add one or two teaspoons lemon juice. Combine all ingredients, place in greased melon mold. Let set and unmold by placing mold in boiling water just long enough to loosen. This can be used as an appetizer, served with Melba toast. *Mrs. Ardian Boyd*

RED CABBAGE SALAD

Mix two cups shredded red cabbage, one-half cup seeded raisins, one-half cup chopped pecans, one banana sliced, two oranges sliced, one large apple sliced. Add a dressing consisting of one-half French dressing (home-made) and one-half mayonnaise. Will serve about six and can be made up several hours before serving. *Mrs. James S. Giles, Clermont*

CRANBERRY SALAD

One-half pound cranberries, one orange, one apple, one-half cup sugar, one package strawberry jello, one cup hot water, one-half cup cold water, one-half cup chopped celery. Grind cranberries, orange (peeled), apple (peeled and cored) and sprinkle sugar over it. Let stand until juice forms. Pour hot water over jello and add one-half cup cold water and celery. Add jello to fruit mixture and pour into molds.

NECTAR DRESSING

One package cream cheese, two tablespoons honey or three tablespoons sugar, one and one-half tablespoons lemon juice, grated rind one lemon, three-fourths teaspoon cayenne pepper, three-fourths cup Wesson oil. Beat cheese, honey, lemon juice, add seasoning with a rotary beater until smooth. Add one tablespoon oil at a time and beat well after each addition until four tablespoons oil have been used. Add remaining oil two tablespoons at a time, beating until well blended. and chill This dressing should be used the day it is made. Nectar dressing does deliciously with fruit salad.

PARISIENNE DRESSING

One teaspoon salt, one teaspoon dry mustard, one teaspoon sugar, one teaspoon paprika, one-fourth teaspoon cayenne, two tablespoons tomato catsup one cup Wesson oil, one fourth cup vinegar. Mix seasonings and catsup, beat with rotary beater, add one tablespoon oil at a time until six teaspoons have been used. Beat in remaining oil two tablespoons at a time, gradually beat in vinegar. Delicious with fruit salad, lettuce or vegetable salad.

ROTISSERIE DRESSING

One cup mayonnaise, one-half cup Wesson oil, one-half cup catsup, and chilli sauce combined, one teaspoon black pepper, two cloves garlic grated, one teaspoon dry mustard, one teaspoon Lee & Perrin sauce, one dash tabasco, one dash paprika, one dash red pepper, one onion grated, juice of one lemon, two tablespoons water. Combine ingredients and beat well. Makes a full pint.

CHEF SALAD

Put in mixing bowl, two heads lettuce broken small, four tomatoes, peeled and quartered, one cucumber peeled, scored and sliced thin, eight radishes, sliced thin, one-half green pepper shredded, and one teaspoon each of salt sugar and pepper. Add French dressing and toss lightly. Spriknle with Julienne ham and tongue. (Julienne means cutting in thin strips about two inches long).

Mrs Walton Hootsell

BOILED DRESSING FOR FRUIT SALAD

Boil in double boiler one cup cream, one-half cup butter, one-half cup vinegar, three eggs, beaten separately, one teaspoon each of salt, mustard and sugar. Stir constantly and when as thick as cream remove from fire and beat until cool.

RUSSIAN SALAD DRESSING

Two cups salad oil, one-third cup vinegar, one-half cup tomato catsup, one tablespoon sugar and three teaspoons grated onion. Mix well before serving.

FRENCH DRESSING

Combine in bowl two teaspoons sugar, one-fourth teaspoon salt, one-fourth teaspoon paprika, one-fourth teaspoon mustard, one tablespoon olive oil, or salad oil, one tablespoon vinegar or lemon. Mix well. Add two tablespoons oil, beat thoroughly. Add one tablespoon vinegar and three tablespoons oil. Peel and add one garlic clove. Put in jar and keep cool. Will keep indefinitely.

MADISON GENERAL FRENCH DRESSING

One small onion, minced; one cup oil; one-half cup sugar; one-half cup vinegar; one-half cup catsup; one teaspoon salt; pepper and paprika; juice of one lemon.

Mix all thoroughly and store in ice box. Serve on head lettuce

Mrs. C. Davis

CONGEALED SALAD

One lime jello; one Philadelphia Cream Cheese; one small can grated pineapple; two rounding tablespoons mayonnaise; one-half pint cream, whipped; one-half cup pecans; one-half cup sliced olives.

Dissolve jello in one cup hot water; when thick, whip well. Mix together cheese, pineapple, mayonnaise, whipped cream, pecans and olives. Add jello stir well. When it begins to set pour into molds. Serves twelve or fifteen.

Mrs. C. Davis

TOMATO SOUP SALAD DRESSING

One can Campbell's tomato soup, one-half cup vinegar, one-half cup olive oil or Wesson oil, one tablespoon Worcestershire; one-half tablespoon prepared mustard, one teaspoon paprika, one-half teaspoon red pepper, one teaspoon salt, one teaspoon onion juice. Put all together in Mason jar and let stand over night. Shake and serve on head lettuce.

NATCHEZ SHRIMP SAUCE

Blend slowly, beating constantly, six tablespoons of olive oil, one cup salad oil, four tablespoons vinegar, juice three large lemons, one and one-half teaspoons salt, one tablespoon paprika, cayenne pepper to taste, one tablespoon sugar, four tablespoons catsup, four tablespoons Worcestershire sauce, one 8-oz. jar Papoose Creole Mustard, two tablespoons horseradish (optional). Start with small amount of oil, gradually adding other ingredients until perfectly blended into smooth mixture. Add one cup finely chopped celery, one bunch of fine chopped shallots or two medium sized onions, and two tablespoons chopped parsley. Also add peeled boiled shrimp. Marinate for at least four hours. This will keep overnight. Serve on shredded hearts of lettuce.

Audrey C. Cook

— SALAD AND SALAD DRESSING —

SPICED PEACH SALAD

Drain juice from one jar of spiced peaches, add juice of a lemon, pinch salt, and enough water to make one pint. Pour one-fourth cup of this liquid over one tablespoon of unflavored gelatin, and allow to soak five minutes. Heat remainder to boiling point, pour over soaked gelatin, and stir until thoroughly dissolved. When cool, put in refrigerator to chill. Cut peaches in half, take out seeds, and fill with Philadelphia Cream Cheese, softened and thoroughly blended with a little cream and mayonnaise, and put back together, Arrange in oblong dish and pour gelatin mixture over them when it begins to thicken Unmold and slice so that each individual serving has a peach. Serve on crisp lettuce with mayonnaise, garnish with walnut halves (optional).

Audrey C Cook

— SOUPS —

LIVER DUMPLING SOUP

Make a good rich soup stock as for any other soup. Then take about a pound of beef or calf liver and grind. Into this put two eggs, salt and pepper, about one-half teaspoon of each. Cut two large onions very fine and cook in two tablespoons of butter or margarine a few minutes. Add to liver. Cook this in soup stock for a little while, then prepare a good rich dumpling and just before serving soup (30 or 40 minutes) drop dumplings into soup and cook until ready to serve. A little nutmeg can be added to this if desired

Mrs. Fred Hartner

CHICKEN GUMBO

One small hen, two pounds okra, five medium onions, one pound lake shrimp, small stalk celery, one No. 2 can tomatoes, two ears corn. Boil hen in gallon water with celery and two onions, cut okra fine, sift small amount of flour over okra. Brown chopped onions in bacon grease. When slightly brown add okra. Cook over slow fire until okra and onions are thoroughly done. Add mashed tomatoes. Strain liquor from hen Add okra, tomatoes and onion mix. Cook one hour on slow flame. Add cooked shrimp and cut corn from cob 20 minutes before taking off stove. Add one tablespoon cooked rice to each serving. Chicken can be chopped and used in gumbo or for other purposes. Serves about six. *Mrs. Balfour Miller, Hope Farm*

OKRA GUMBO

Small bowl sliced okra, one-half pint butter beans, three ears corn, one can tomatoes, one onion. In iron skillet fry okra, tomatoes, onion in heaping kitchen spoon of lard until thick. Add this to a pot full of beef bone stock Add corn and butterbeans, little red and black pepper, salt to taste. Cook several hours until thick and serve over rice. *Cornelia R. Peale*

— *SOUPS* —

TURTLE SOUP

Scald terrapin as you would a chicken, after having taken out the gall. Scrape the outer skin off. Cut up and wash it. Have a nice piece of soup meat. Boil it until about 3 hours before dinner. Boil with the meat the shell of the terrapin; then strain all the meat out of the pot and throw in the terrapin and let it boil steadily over a slow fire until half an hour before dinner. Then season with two onions, a handful of parsley and thyme. Chop up very fine and add a half teaspoon of ground allspice, four round spices, a little ground mace and pepper and salt. Just before dishing up, cut in the soup half a lemon and throw in a little wine, either claret or madeira.

Mrs. Melchoir Beltzhoover, Green Leaves

SHRIMP GUMBO

Six tablespoons shortening, two tablespoons flour, one and one-half pounds shrimp, one teaspoon chopped parsley, one bunch green onions, one teaspoon green thyme, four teaspoons salt, one-half teaspoon red pepper or two birds-eye pepper. Brown flour in shortening, add chopped green onions and tops, parsley, thyme and then stir and add clean raw shrimp, salt and pepper. Cook 5 minutes or until shrimp are pink. Add two quarts hot water and simmer one hour. Serve with croutons and boiled rice.

— *VEGETABLES* —

STEAMED RICE

One cup long grain rice, one cup water, one-half teaspoon salt, one-fourth teaspoon vinegar Wash rice well by rubbing between hands. Wash through several waters. Put rice, salt and vinegar in a small club aluminum pot with close fitting lid. Let boil about 2 minutes, then lower fire as low as possible and steam for about 20 minutes. *Mrs. Lucien Gaudet*

CORN FRITTERS

One and one-third cup flour, one teaspoon salt, one and one-half teaspoon baking powder, two-thirds cup milk, one beaten egg, two cups cut corn. Sift flour, salt and baking powder together. Combine milk and egg. Beat thoroughly. Add to dry ingredients. Mix until flour is moistened. Stir in corn. Drop batter from tablespoon into hot fat 365 degrees, until brown. Makes about one and one-half dozen.

POTATO SOUFFLE

Three cups hot creamed potatoes. Beat in two egg yolks, two tablespoons butter. Add enough cream to make mixture creamy. Season with salt and pepper, grated onion, if desired (about three teaspoons), put in baking dish and cover with meringue to which add one-half cup grated cheese. Sprinkle with paprika and dot with butter. Bake 12 to 15 minutes at 350 degrees.

BAKED EGGPLANT

One eggplant, one cup shrimp cut in pieces, one teaspoon salt, one teaspoon black pepper, one pinch red pepper, three tablespoons tomatoes (fresh or canned) or one cup tomato soup, one cup bread crumbs, three tablespoons melted butter. Cut large eggplant in half, cook in boiling water until tender, not soft. Remove center (leave only the shell) and chop. Add shrimp, salt pepper, butter, tomatoes and one-half cup bread crumbs. Add one egg, well beaten. Fill shell, cover with one-half cup bread crumbs and dot with butter. Place in greased pan and bake in moderate oven, 375 degrees, until top is browned. Garnish with pimiento strips and parsley.

POTATOES AU GRATIN

One and one-half cups milk, two tablespoons flour, two tablespoons butter, one teaspoon salt, one-fourth pound cheese, grated, New York State preferred, four cups cooked diced potatoes, one cup buttered bread crumbs. Prepare sauce with milk, flour, butter and salt and stir until thick. In a shallow greased baking dish place potatoes, pour the sauce over them, sprinkle layer of cheese until all ingredients used, sprinkle bread crumbs and dot with butter. Bake in moderate oven 350° 20 to 30 minutes. Serve from dish

ASPARAGUS AU GRATIN

One can green asparagus, one cup cream sauce, one-half cup bread crumbs, three eggs, hardboiled. Open asparagus, pour off juice, melt three tablespoons butter, add three tablespoons flour, use juice from asparagus. Add enough milk to make one cup liquid. Combine and cook until thick. Salt and pepper to taste. Dry completely three slices white bread. Roll, Place asparagus in casserole, layer asparagus, cream sauce, sliced eggs until all ingredients used, sprinkle bread crumbs on top. Dot heavily with butter. Cook until brown.

ASPARAGUS RING

One can asparagus, one-fourth teaspoon salt, one-eighth teaspoon paprika, three eggs, two tablespoons butter, two tablespoons flour, one cup milk, one-half cup grated American cheese, dash cayenne. Cut asparagus in two, put aside. Melt butter, add flour. Stir in milk gradually and thicken. Season with salt, paprika and cayenne. Stir in cheese; when melted mix in well beaten egg yolks. Remove from fire as soon as blended. Add asparagus and let mixture cook. Fold in stiffly beaten egg whites. Butter ring mold. Sprinkle bottom with one-fourth cup toasted bread crumbs and one-fourth cup grated cheese. Put mixture in mold. Bake in skillet of water 25 or 30 minutes at 350°

Mrs. Marion Stewart

CANDIED SWEET POTATOES

Peel and slice medium sized potatoes. Over them put three-fourths cup sugar, two heaping tablespoons butter, two tablespoons brown Karo. Cover well with water. Cook covered until potatoes become transparent. Remove lid and cook down to a thick syrup. Add more water if necessary.

STUFFED ARTICHOKES

Four burr artichokes, two cups very fine bread crumbs, one cup grated Italian cheese (block cheese is much preferred to the already grated), one half cup chopped onion, one-half cup chopped celery, one-half cup chopped ripe olives, two garlic beads, cut fine, red pepper, one cup olive oil. Cut stems from artichokes and soak in salt water while preparing the filling. Mix all ingredients thoroughly, using as much red pepper as is individually desired. As the cheese is very salty it is usually not necessary to add salt. Drain artichokes and starting with the bottom leaves, fill with stuffing. Put in Dutch oven, or any pan with a tight cover. Drip the olive oil over the artichokes, endeavoring to wet all the stuffing. Add just enough water to cover bottom of pan about one-half inch. Steam about 1 hour, or until the leaves can be pulled out with ease. More water may have to be added during the cooking process, but keep just as little as possible in the pan and still have steam.

SPINACH RING FILLED WITH MUSHROOMS

One can spinach, one teaspoon grated onion, one-half cup fine bread crumbs, one tablespoon butter, two eggs, one-third spoon Spanish paprika, one-sixth spoon black pepper, one teaspoon salt, two cups cream sauce, one can mushrooms.

Chop spinach fine and add grated onion, which has been browned in butter. Season with salt, black pepper, Spanish paprika, and add the well beaten egg yolk. Mix the spinach with the cream sauce and fold in the well beaten egg whites. Place in buttered ring mold and dust with cracker crumbs. Place in a pan of hot water and bake in a moderate oven 350° for 20 minutes. Loosen the spinach by pressing from the side of the mold with a knife, turn out on a hot platter and fill the center with creamed mushrooms. Garnish with strips of pimiento or slices of lemon or hard cooked eggs.

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